

APPETIZERS

to be shared

Fresh Florida Stone Crab Claws
Medium (4) \$18.95 (8) \$36.95 (12) \$54.95
Large (1) \$9.95 (3) \$26.95 (6) \$49.95 Jumbo (1) \$14.95 (2) \$28.95

Brazilian Pacu Fish Ribs \$13.95
with watermelon barbecue sauce

Three Crab Cocktail \$18.95

Shrimp Cocktail \$13.95

**Deep-Fried Rhode
Island Calamari** \$12.95

Hot-and-Crunchy Shrimp \$13.95

Sautéed Superlump Crabcake \$14.95

Warm Goat Cheese \$9.95
with sweet chilis, olives
and spiced pecans

**Northshore Long Island
Littleneck Clams** \$14.95
steamed in white wine and finished
with lemon and whole butter

Tuna Tartare Tower* \$16.95
with crab, avocado and
citrus soy reduction

CHILLED SEAFOOD TOWER

Choose from the items below to build your own Chilled Seafood Tower, or order individually

Fresh Florida Stone Crab Claws
Medium (1) \$4.95 Large (1) \$9.95 Jumbo (1) \$14.95

Gulf Shrimp \$2.95 each

Daily Oyster Selection* \$2.75

Maine Lobster Cocktail \$12.95

Alaskan King Crab Cocktail \$14.95

**Maine Peekytoe
Crab Cocktail** \$11.95

Littleneck Clams* \$0.95 each

SOUPS AND SALADS

Chicken and Corn Chowder Cup \$5.50 Bowl \$6.95

Roasted Butternut Squash Soup with spiced crème fraiche and cider syrup Cup \$5.50 Bowl \$6.50

Spicy Crab and Artichoke Bisque Cup \$5.50 Bowl \$6.95

Knife and Fork Caesar Salad \$7.95
Hearts of Romaine served with creamy Caesar dressing,
anchovies, grilled crostini, shaved pecorino and fresh lemon

Hot-House Tomato Salad \$9.95
Ripe tomato slices with Applewood smoked bacon,
shaved red onion, creamy buttermilk dressing and fresh dill

Truluck's Wedge Salad \$8.95
With diced bacon, Maytag blue cheese,
tomato and a creamy blue cheese dressing

Sonoma Greens Salad \$7.95
Fresh California field greens tossed with honey
vinaigrette, goat cheese, candied pecans,
sliced apples, and Kalamata olives

STEAKS AND CHOPS

Truluck's proudly serves Certified and Aged Midwestern Beef.

Niman Ranch Prime Pork T-Bone \$26.95
American prime pork T-bone glazed with a
sweet and spicy low country barbeque sauce
and served with Anson Mills heirloom grits,
creamy black bean sauce and smoked jalapeño aioli

Roasted Free-Range Chicken \$18.95
With Nueske's bacon, leeks, fingerling potatoes,
and a rich rosemary-orange pan sauce

**Niman Ranch Prime
16 oz. Hand-Cut Ribeye** \$42.95
Seasoned and cooked to perfection. Served
with Maytag blue cheese butter, red wine
demi-glace and Parmesan mashed potatoes

Grilled Tenderloin Medallions \$31.95
Served with "loaded" potato cakes, creamed
leeks and peppery red wine demi-glace

Prime New York Strip 14 oz. \$44.95
Served with Parmesan mashed potatoes

FILETS

Steak au Poivre \$34.95
Pepper-crusted 8 oz. filet of beef
served with creamy scalloped potatoes
and brandy-peppercorn cream sauce

**Simply Grilled Center-Cut
8 oz Filet** \$31.95
Served with Parmesan
mashed potatoes

Filet of Beef Oscar \$42.95
Center-cut filet of beef topped with
fresh Maine Peekytoe crab, shaved
asparagus and jalapeño Béarnaise.
Served with Parmesan mashed potatoes

ADD TO ENTRÉE

Fresh Florida Jumbo Stone Crab Claw (1) Add \$14.95 Fresh King Crab ½ lb. Add \$23.95

SIMPLY GRILLED

Fresh fillet, grilled and basted with garlic butter. Served with seasonal winter vegetables

Scottish Salmon \$22.95 Texas Redfish \$22.95

Gulf Red Snapper \$23.95 Totem Black Cod \$24.95

SEAFOOD CREATIONS

New England Monkfish “Osso Bucco” \$26.95

Braised on the bone in a rich stock with onions and tomato. Served with creamy heirloom grits

Redfish Pontchartrain \$27.95

Farm raised Texas redfish crusted in Parmesan and seared crisp. Served over Truluck’s rice with spicy Creole sauce piquante, baby Gulf shrimp and premium blue crab claw meat

Miso-Glazed Organic Totem Black Cod \$29.95

With crab fried rice and a chilled sweet and sour cucumber slaw

Sesame Tuna* \$29.95

Sesame-crusted #1 grade sliced tuna fillet, served with Parmesan mashed potatoes and Tamari butter sauce

Jumbo Fried Shrimp Platter \$19.95

With seasoned fries, homemade tartar sauce and spicy Creole cocktail sauce

Fresh Live Maine Lobster *Market Price*

Please ask your server for availability

Pan-Seared Gulf Red Snapper \$29.95

Topped with Blue crab meat and braised wild mushrooms. Served with sweet tomato butter and Truluck’s rice

Trout Almondine \$24.95

Clear Springs Rainbow trout in an Almond crust with a rich lemon-caper butter sauce and Parmesan mashed potatoes

Jalapeño Salmon \$27.95

Grilled fillet of Scottish salmon topped with seasoned Blue crab meat, Gulf shrimp and our signature jalapeño Béarnaise sauce. Served over Parmesan mashed potatoes

Australian Cold Water Lobster Tail *Market Price*

Recognized worldwide as the Rolls-Royce of Lobster.

10 to 12 ounces of rich succulent lobster tail, brushed with lemon and garlic butter. Served with Parmesan mashed potatoes and grilled asparagus

Join us for ALL-YOU-CAN-EAT FRESH FLORIDA STONE CRAB CLAWS
from Our Very Own Fisheries in Naples, Florida! EVERY MONDAY NIGHT!

CRAB HOUSE

Fresh Florida Stone Crab Claw Platter \$44.95

Eight medium claws served with grilled asparagus and Parmesan mashed potatoes

Market Price

Dutch Harbor Red King Crab

Served with Parmesan mashed potatoes, grilled jumbo asparagus and lemon-garlic butter

Butter-Poached Norwegian King Crab

Sweeter and more delicate than its Alaskan cousin, this King crab is lightly cooked in whole butter and served with scalloped potatoes and seasonal winter vegetables

Fresh Steamed Pacific Northwest Dungeness Crab

Served with Truluck’s rice and seasonal winter vegetables

SIDES

Seasonal Winter Vegetables \$6.50

Parmesan Mashed Potatoes \$5.95

Carolina Cheese Grits \$5.95

Creamed Leeks \$4.95
with smoked Gouda

Sauteed Green Beans Almondine
with melted tomatoes \$5.95

Scalloped Potatoes \$6.50

Braised Wild Mushrooms \$5.95

French Fries \$4.95

Crab Fried Rice \$9.95

Steamed Asparagus \$7.95

Sweet Potato Fries \$4.95
with roasted garlic-honey aioli

***Consumer Information** There is risk associated with consuming raw oysters or any raw animal protein. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked.